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OFFSHORE LEASE SALES ANNOUNCED

Shell Oil Company and its partners were the apparent high bidders on 10 of the 147 offshore northeastern Gulf tracts offered in the Federal Offshore Lease Sale held in New Orleans Thursday, December 20. Last week Shell was apparent successful bidder on five offshore tracts offered December 13 in the State of Alaska lease sale in Anchorage.

The total of the apparently successful joint bids in the Gulf by Shell and its partners was \$29,400,000 with the highest single successful bid being \$9,338,000. The highest amount of money Shell and any partners have ever spent in a lease sale was December 19, 1972, when a total of \$229,747,000 was spent for 14 tracts off the Louisiana coast.

The overall sum of money exposed at the December 20, 1973, sale by Shell and its partners was \$401,354,000.

On the 10 tracts apparently won, Shell bid in partnership with Florida Gas, Barber Oil and Drillamex on five; with Continental Oil, Phillips, Florida Gas, Barber Oil and Drillamex on two; with Florida Gas, Phillips, Barber Oil and Drillamex on a second two; and by itself on one tract.

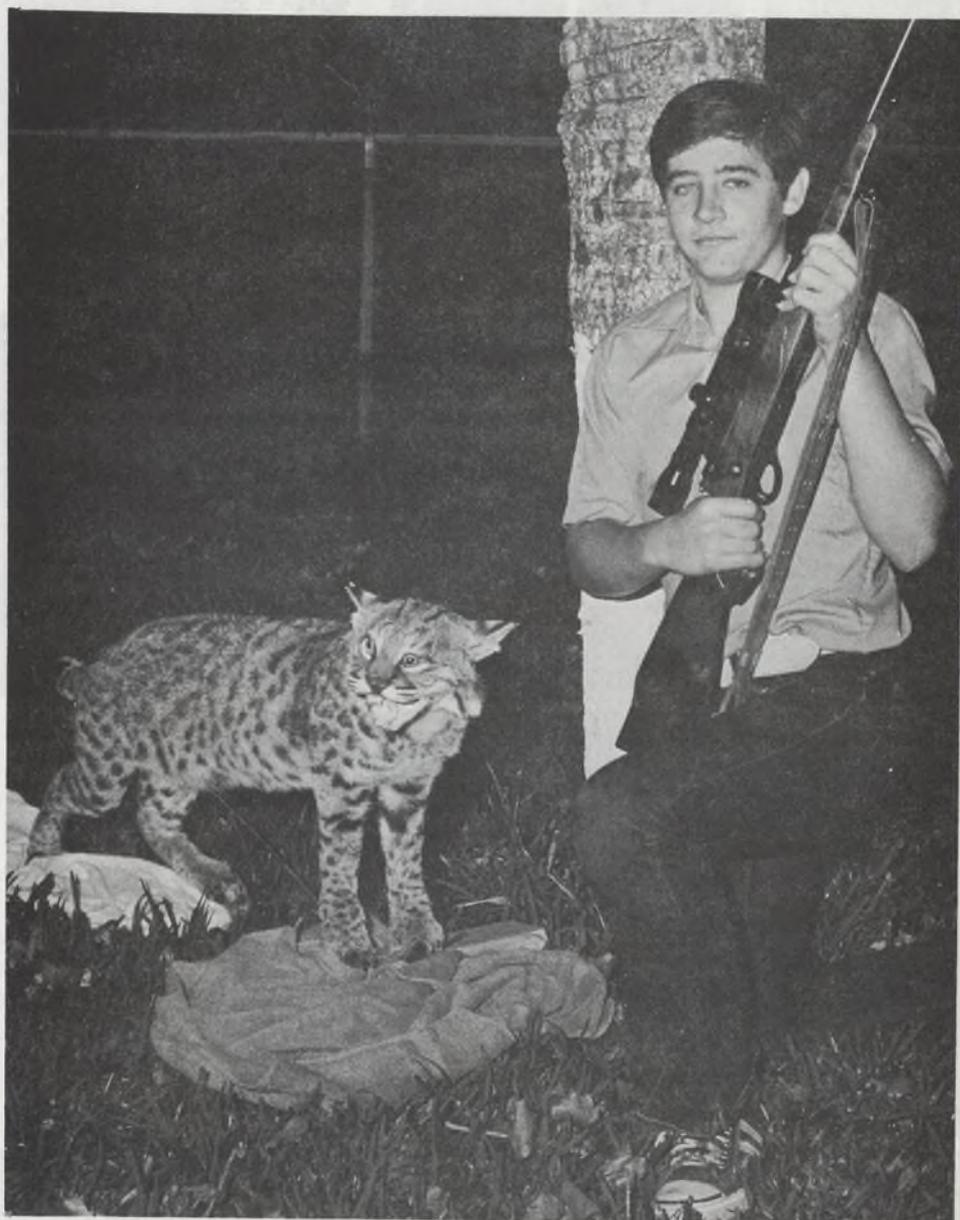
Eight of the tracts obtained are in offshore Florida waters, with two offshore Alabama. Nine of the 10 tracts are 5,760 acres in size, with the tenth 1,449.62 acres.

The tracts obtained are in the Mobile South No. 1 area; Pensacola South No. 1 area; in the Tarpon Springs area; and in the Tampa area.

In all, the total of the high bids at the sale was \$1,491,617,118.80. The total amount bid at the sale was \$3,369,192,829.40.

Shell's high bids totaled \$5.4 million for the 9,000 acres leased in the Kachemak Bay offshore of Alaska's Kenai Peninsula at about \$600 per acre.

15-YEAR OLD, KEITH BYRD, BAGS 42-POUND BOBCAT



Keith Byrd, son of Imogene Byrd, Operations-East, poses with the 42-pound bobcat that he killed on a recent hunting trip with his family. His father, a taxidermist, has prepared the bobcat for mounting on a log which will then grace the home of the Byrds.

An avid hunter and fisherman at age 15, Keith Byrd, son of Imogene Byrd, Operations-East, spent a week hunting on the Fambro Ranch in Breckenridge, Texas. The Fambro Ranch is in Stephens County; and, it was there that Keith killed a spike buck, four Spoonbill ducks and a 42-pound bobcat, which his father, Monroe, mounted for him.

Relating how Keith killed the bobcat, Imogene said that he was sitting on a log when all of a sudden he felt as though he was being watched. Slowly turning Keith saw the bobcat

staring at him and ready to leap. Cool thinking and a quick reaction were in order, and Keith proved he had both, as he killed the bobcat with one shot from his trusty 243 Remington Winchester.

On the same trip, Keith's father killed a large wild turkey gobbler which the family feasted on this past weekend.

Keith was only three years old the first time he went deer hunting with his father. At eight he was given his first rifle, a 243 Remington Winchester carbine. Since then Keith

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PIPEFITTERS, INSULATORS AND ENGINEERING SERVICES HOLD SAFETY PARTIES



Pipefitters gathering around to exchange greetings were, l-r, Victor Smith; K. E. Christensen, retiree; G. W. Amonett, retiree; Steve Hester and H. E. Ireton, retiree. Robert and Gladys McBride found the evening enjoyable. Other guests included Eva and Jerry Tallant, Becky Willie Monk, and Phyllis and Lawrence Berry.



Retirees T. H. Edmiston and A. A. Rider, along with their wives joined the C. O. Cook and the J. E. Bills to celebrate the pipefitters' safety record at Bud Hill's S Club House. Engineering Service guests included Keith Messenger, Corinne Balfourt, John Margaret Schroeder, Janie and Dewey Gall and Howard and Frances Wilborn. Billy Simons introduces his daughter, Pat, to Ray and Alice Julian.



15-YEAR OLD BAGS 42-POUND BOBCAT (Continued from page 1)

has added a Remington 1100 12-gauge shotgun, a Marlin 30-30, and two Remington 22's. Being a member of the International Sportsmen Club and the Bass Angler's Club keeps Keith very busy. "He is strictly an outdoorsman," says his mother, Imogene.

TIPS ON CONSERVING ENERGY IN THE HOME

By using glass or ceramic pots and pans on a conventional range, you may be able to lower the heat by 25 degrees without sacrificing cooking efficiency. Use the minimum amount of water when cooking so it can heat quickly. Toasters, waffle irons, skillets, grills, popcorn poppers, fondue pots and bean pots use less energy for their special-

ized jobs than does a range so use the smaller appliance instead whenever possible. When you cook on top of range, a vent fan can exhaust heated air directly to the outside and ease the burden on your cooling system, but do not let it run needlessly. By dividing a skillet with foil inserts, you can prepare several dishes simultaneously.

REGISTRATION RENEWAL APPLICATIONS BEING MAILED SOON

Owners of some 8.4 million motor vehicles in Texas will have some important mail coming their way early in January.

Registration renewal application will be put in the mail shortly after the holiday season by the Motor Vehicle Division of the Texas Highway Department.

The same quick and easy method made possible by modern computer technology will be in effect this year as it has been in the last few years.

Vehicle owners can save time that used to be spent waiting in long lines at county tax offices throughout the state by ordering their 1974 license plates by mail.

All that must be done is to send the entire three-part application by mail to the county tax assessor collector in the owner's home county, enclosing the registration fee plus \$1 for each vehicle to cover handling and mailing.

You may apply for license plates by mail after January 1. However, county tax offices won't mail plates until after February 1. Owners should allow at least 30 days from the time they apply for the license plates to be returned.

In-person registrations will begin at county tax offices and in some counties,

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RICHARD GERTH TRANSFERRED TO HEAD OFFICE-MFG. TECH.



Richard M. Gerth, engineer, Operations West, was transferred to Head Office Manufacturing Technological - Environmental Conservation effective January 1.

PIPELINE TERMINAL PUT INTO OPERATION

A unique new Pasadena, Texas, pipeline terminal recently put into operation allows Shell Pipe Line Corporation to simultaneously deliver products from Shell's Houston Refinery into two of the nation's major petroleum products pipeline systems.

The Colex Terminal is a completely automated storage and shipment facility that eases fuel delivery to the East Coast and Midwest. Work on the facility began in May of last year and was completed this month.

Gasoline, aviation fuel, and heating oil are among the products which move by pipeline three miles from Shell's refinery to Colex. A new pumping station with two 1,000 hp pumps inside the refinery provides the power to move products to the terminal.

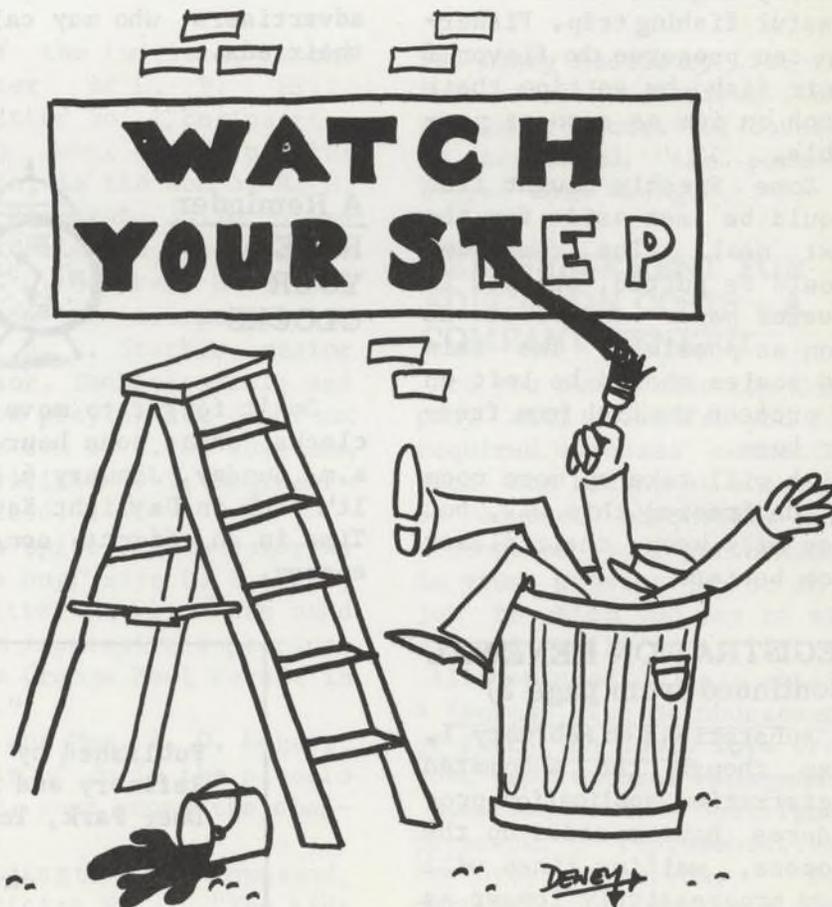
Colex will enable Shell to inject 50,000 barrels of product per hour into the Colonial pipeline system and 33,000 barrels per hour into the Explorer system. Colonial ships products through the Southern states to the East Coast while Explorer delivers products to Dallas, Tulsa, and Chicago. Both the Colonial and Explorer lines are adjacent to the terminal.

These interstate delivery systems are owned by groups of oil companies including Shell. They are common carrier pipelines available for use by others wishing to ship compatible products.

Colex's pipe maze, which directs the products flow into the delivery systems, is below ground. Only the terminal building, storage tanks, electrical transformer, pipe valve operators, pump motors and one foot of each pump barrel are above ground. Even the three 47' long 350 hp pumps that move the products from Colex are below ground. Expansion provisions allow for additional tankage and a fourth pump which could be added later.

All pipe at the terminal is internally coated with epoxy paint and externally coated with asphalt and glass wrapping to protect against corrosion. In addition, the terminal area is cathodically protected by two deep well ground beds.

The terminal building and pump station contain computer equipment which controls the product flow. The computer is monitored and controlled from Shell Pipe Lines's Pasadena Terminal.



UTMOST CARE IS REQUIRED IN SERVING AND STORING OF FRESH FISH

Some persons treat fish in a shameful way, according to a Texas Parks and Wildlife Department official who says his interest in fish is more epicurean than humanitarian.

"Fish is a delicate meat, and it takes the utmost care to keep its fresh flavor," according to Bill Schwartz, the department's seafood marketing specialist.

Whether you catch the fish yourself, or buy it in the store, there are a few common rules which could mean the difference between a successful meal and a disaster, says Schwartz.

"When you go out and spend good money for fresh fish," he says, "eat it as fresh fish. Don't let it sit for more than 24 hours.

Schwartz recommends that if you intend to store fish for later consumption, go ahead and buy frozen fish. It is already packaged correctly.

"When properly thawed, frozen fish can be almost as good as fresh fish," says Schwartz. "But you can't let it sit out at room temperature all day and expect it to taste fresh."

According to Schwartz, frozen fish should be thawed under cold, running water an hour before cooking to preserve its flavor.

The same techniques for handling fish should be borne in mind by anglers after a successful fishing trip. Fishermen can preserve the flavor of their fish by getting their catch on ice as soon as possible.

Some freshly caught fish should be set aside for the next meal. The remainder should be gutted, wrapped in freezer paper and frozen as soon as possible. The skin and scales should be left on to protect the fish from freezer burn.

Fish will take up more room in the freezer this way, but they will keep their flavor much better.

REGISTRATION RENEWAL (Continued from page 3)

at substations on February 1. Even though the automated registration application procedures have speeded up the process, waiting lines will grow progressively longer as the April deadline approaches.

Packages of fish should be just large enough for a family-sized meal so that waste can be avoided.

There are a few things to check for to make sure you are getting the best buy in fish, according to Schwartz.

A whole fish of prime quality actually appears as if it were just taken from the water. The skin is bright, firm and shiny. Any visible blood is bright red. If the fish has not been headed, the eyes should be clear and bulging. Cloudy or sunken eyes are telltale signs of inferior quality. Pre-processed fish fillets should appear moist and freshly cut, with no separation of the flesh.

RULES FOR CLASSIFIEDS

Readers are reminded of the rules for submitting ads for free publication in the SHELLEGRAPH:

- Ads are published for Refinery employees, pensioners and families only. Advertiser must be owner and not agent or dealer.

- All ads must be submitted in writing, stating item, price, advertiser's name and home telephone number.

- Deadline for submitting ads is Wednesday at 9 a.m.

- Mail ads to the SHELLEGRAPH or bring them to Room 103, Main Office Annex.

- Pensioners are the only advertisers who may call in their ads.

A Reminder RESET YOUR CLOCKS



Don't forget to move your clocks ahead one hour at 2 a.m. Sunday, January 6, 1974. It's back on Daylight Savings Time in an effort to conserve energy.

And, very importantly, whole fish or fish fillets have a strong odor. Don't be afraid to sniff before you buy.

Breaded fish is a different proposition, says Schwartz, and the consumer's best chances of getting a good product is to only buy seafood which has been inspected and graded by the U.S. Department of Commerce. The inspection stamp and grade will be plainly visible on the wrapper.

CLASSIFIEDS

FOR SALE

Completely finished lake cottage; 600 sq. feet. All utilities in. Arrowhead Lakes near Willis, Texas. Equity and assume note. Telephone: 462-2550

1970 15'-plus Tri-Hull with 60 hp Evinrude motor and trailer. Telephone: 334-2009 after or weekends

Approximately 60 acres near Iola, Texas, in Grimes County. Telephone: 328-2807

19" portable Zenith color TV. It works. \$75. Telephone: 644-0623

FOR RENT

House at 115 East 6th Street in Deer Park. 2-1-1. Heat and stove. No pets. Telephone: 946-2040

PERSONAL

I wish to say thanks to many friends and co-workers at Shell Refinery for my wonderful retirement gifts. To each of you who made this possible, I shall always remember you.

- Lawrence W. Berr

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Published by Shell Oil Company for its Houston Refinery and MTM Research-Houston employees at Deer Park, Texas.

Mrs. Dotti West - Editor